

Part I : Details of consignment

I.1. Consignor Name Address Country ISO Code			I.2. IMSOC Reference Specimen not to be used for exports from EU I.2.a. Local Reference		
I.5. Consignee Name Address Country ISO Code			I.3. Central competent authority		
			I.4. Local competent authority		
I.7. Country of origin		ISO Code	I.9. Country of destination		ISO Code
I.8. Region of origin		Code	I.10. Region of destination		
I.11. Place of Dispatch Name Address Approval Number Country ISO Code			I.12. Place of destination Name Address Approval Number Country ISO Code		
I.13. Place of Loading Name Address Approval Number Country ISO Code			I.14. Date and time of departure		
I.15. Means of Transport Mode International transport document Identification			I.16 Entry Point		
I.18. Transport conditions Frozen <input type="checkbox"/> Chilled <input type="checkbox"/> Ambient <input type="checkbox"/> Controlled temperature <input type="checkbox"/>			I.17. Accompanying documents Document Type Accompanying document reference Date of Issue Country Place of issue		
I.19. Container Number / Seal Number					
I.20. Certified as Animal Feedingstuff <input type="checkbox"/> Technical use <input type="checkbox"/> Human consumption <input type="checkbox"/> Other <input type="checkbox"/>					
I.21. For transit through a third country <input type="checkbox"/> Country EU Exit Authority EU Entry Authority			I.22. For transit through Member State(s) <input type="checkbox"/> Country		
ISO Code BCP code BCP code			ISO Code		
I.23. Total number of packages		I.25. Total net weight		I.25. Total gross weight	
I.28. Description of consignment 1. 02 MEAT AND EDIBLE MEAT OFFAL 0201 Meat of bovine animals, fresh or chilled					
#1.	Commodity	Cold store	Manufacturing plant	Net weight	Package count
	Species	Date of production	Product Description	Expiration Date	

Part II: Certification	II. Health information			
	<p>Part II: Health Declaration</p> <p>I (the undersigned certifying officer) hereby certify that to the best of my knowledge and belief:</p> <ol style="list-style-type: none"> 1. Slaughtering, manufacture, processing, packing, distribution, handling and storage of the exported sterilized meat products have been performed in a sanitary manner and these products have been handled and shipped to the Republic of Korea in a manner avoiding re-contamination. 2. The exported sterilized meat products were manufactured with materials that are derived from animals found to be healthy, subject to inspection under supervision of the official veterinarians, and that are suitable for human consumption. 3. In accordance with EU requirements, the exported sterilized meat products were produced in such a way that prevents contamination by chemical residues (antimicrobial agents, agricultural chemicals, hormones, heavy metals and radioactive materials) and pathogenic microorganisms (Salmonella, Staphylococcus aureus, Clostridium perfringens, Listeria monocytogenes, Enterohemorrhagic Escherichia coli and others) that may cause public health risks. 4. Containers or packaging materials for the exported sterilized meat products are hygienically sound and made of materials that are clean and harmless to humans and sterilized products are placed in air tight containers or packages. 5. The exported sterilized meat products are suitably labeled to show the product name, manufacturer and date of manufacture. 6. The manufacturing establishment/processing plant has a food safety control system such as a HACCP or GMP and is periodically inspected/controlled by the competent authority. 7. Type of Heat Treatment: Tick(V) to applicable box. <ul style="list-style-type: none"> <input type="checkbox"/> Heat sterilisation through maintaining a core temperature of 120 °C for 4 minutes or other equivalent method <input type="checkbox"/> The exported products have been subject to a sterilization process to ensure a sterilisation value of $F_0 \geq 3$ <input type="checkbox"/> The product was subjected to an effective heat treatment to inactivate pathogenic microorganisms () for () minutes. <input type="checkbox"/> Heat treatment such that they reached a core temperature of at least 121 ° for 15-20 minutes, 115 ° for 35 minutes or equivalent method (moist heat treatment), or 160-170 ° for 1-2 hours or equivalent method (dry heat treatment) (In case of ruminant origin) <p>Remarks:</p>			
Certifying Officer Name (in capital letters) Date Stamp		Qualification and title Signature		